



Customized Dining Options for The Wine House



Dinner Options

(Dinner options also available for lunch, or a prix fixe lunch menu is also available during the day)

Option 1 (Recommended)

Up to 20 people

\$49 per person, plus sales tax and gratuity.

A three course hand crafted menu for \$49 per person. Wines, beers and other beverages are charged on a consumption basis with an option to preselect wines from our shelves. Wine pairings recommended.

Menu

Chipotle Rubbed Ahi Tuna

Butternut Squash Compote with Cucumber, Feta and Olives, Harissa Oil

Wild Caught Gulf Shrimp

Red Pepper Coulis, Pearl Couscous

Smoked Salmon

In house Smoked Salmon with a Zucchini Coulis

Wine House Country Pâté

Dijon Mustard, Toasted Baguette

Faroe Island Salmon Fillet

Leek Beurre Blanc, Vegetable Medley, Potato Gnocchi

Pan Roasted Chicken Breast

Red Bliss Potato, Mushroom and Pearl Onion, Haricot Vert, Demi-Glace

New Zealand Rack of Lamb

Herb Crusted with Dijon Mustard, Rosemary Jus, Roasted Potatoes, Haricot Vert

Seasonal Risotto

Winter: Butternut Squash Cream Sauce, Wild Mushroom, Truffle Oil, Parmesan

Filet Mignon

Au Gratin Potato, Asparagus and Bordelaise Sauce

Wine House Tiramisu

Flourless Dark Chocolate Terrine with Espresso Cream, Hazelnut Crème Anglaise, Toasted Hazelnuts

Warm Bread Pudding with White Chocolate and Sundried Cherries



Option 2

Up to 20 people

\$39 per person, plus sales tax and gratuity.

A three course hand crafted menu for \$39 per person. Wines, beers and other beverages are charged on a consumption basis with an option to preselect wines from our shelves. Wine pairings recommended.

Menu

Asparagus Soup

Basil Virgin Olive Oil, Parmesan Crouton

The Wine House Mixed Green Salad

Champagne Vinaigrette

Smoked Salmon

In house Smoked Salmon with a Zucchini Coulis

Wine House Country Pâté

Dijon Mustard, Toasted Baguette

Faroe Island Salmon Fillet

Leek Beurre Blanc, Vegetable Medley, Potato Gnocchi

Pan Roasted Chicken Breast

Red Bliss Potato, Mushroom and Pearl Onion, Haricot Vert, Demi-Glace

Braised Boneless Short Ribs

Chipotlé Demi-Glace, Mashed Potatoes, Haricot Vert

Seasonal Risotto

Winter: Butternut Squash Cream Sauce, Wild Mushroom, Truffle Oil, Parmesan

Wine House Tiramisu

Flourless Dark Chocolate Terrine with Espresso Cream, Hazelnut Crème Anglaise, Toasted Hazelnuts



Option 3

BOOK OUT

Monday, Tuesday, Thursday and Sunday nights

The Wine house requires a minimum \$3,500 event to close doors to regular trade creating a private room, with no room charge. We can seat up to 45 people, plus a small bar. Please call in-store for menu and wine options for your private customized experience.

Perfect for corporate holiday parties. Book today and receive \$350 toward your next private event!

Option 4

Pairing menu (Perfect for a personalized experienced with a Sommelier for a party of 10 or less)

A four course menu

\$79 per person plus sales tax and gratuity or

\$99 per person including a premium wine selection

Hand crafted menu paired with wines to compliment and introduced by The Wine House team.



Option 5

The Wine House private afternoon event. Perfect for small parties, bridal showers, baby showers, etc
3pm-5:30pm. No room charge. Sales tax and gratuity not included.

Wines, beers and other beverages are charged on a consumption basis with an option to preselect wines from our shelves.



Passed Hors d'oeuvres (Customized options available upon request)
10-50 people

\$20 per person food

-Mini Crabcakes

-Marinated Beef Skewers

-Roasted Vegetables in Phyllo Cup

-Sliced Baguette with Assorted Spreads (Olive Tapenade, Basil Butter and Romesco)

-In house Smoked Salmon with Zucchini Coulis on Crostini

\$30 per person food

-Mini Crabcakes

-Marinated Beef Skewers

-Roasted Vegetables in Phyllo Cup

-Sliced Baguette with Assorted Spreads (Olive Tapenade, Basil Butter and Romesco)

-In house Smoked Salmon with Zucchini Coulis on Crostini

-Shrimp Beignet with Basil Aioli

-Veal or Lamb Chops

PLEASE NOTE: Menus are subject to change based on availability of ingredients.

Please contact Dinah Herring, General Manager to schedule bookings

Dinah@winehouseonline.com

Or call in store at (703)352-2211

The Wine House
3950 University Drive
Suite 212
Fairfax, VA 22030
(703)352-2211

Visit us online at www.winehouseonline.com

Follow us on Facebook, Instagram and Twitter @WineHouseFFX